Certification of Natural Wine Imported into the United States

1 Producer name and address: **Agrocultivos Casa de Piedra S.A de C.V**
Carretera Tecate – Ensenada **Km.** 93.5, Ensenada, Baja California, México **22766**

2. Description of wine **Emblema / White Wine**
Vintage 2010, Baja California, México

3 Check applicable box:

a. ☐ Producing country certification and laboratory analysis results completed below
b. ☑ Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C 5382 and 27 CFR 27.140.

Name and address of certifying entity. **Baja Wines, LLC**
402 West Broadway Suite 400, San Diego, CA 92101

Authorized signature:

Name (print or type) **Roberto Tame**

Date (DD/MM/YY): **08/16/2011**

5 Analysis for wine described in block 2

Percentage alcohol (actual) by volume. **12.9%**

Total sulphur dioxide (ppm) **121.6**

Volatile acidity (grams per 100 mL) **0.060**

Signature:

Name (print or type): **Susana Sierra** Garduño

Date (DD/MM/YY) **04/27/11**

Name and address of laboratory **Laboratorio de** Agrocultivos **Casa de Piedra**
Carretera Tecate – Ensenada Km. 93.5, Ensenada, **Baja California, 22766 México.**

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

Laboratorios Gamboa
DIVISIÓN DE ANALISIS
AGUAS Y ALIMENTOS

TEL./FAX: 688-10-74
CALLE 2DA. # 7200 L-2
ZONA CENTRO, ENTRE "G" Y "H"
TIJUANA B.C. C.P. 22000.
WWW.labgamboa.com

July 12, 2011

Tijuana B.C. A 12 de Julio de 2011

No. DE ORDEN 2011/3291

PROCEDENCIA DE LA MUESTRA: **BARON BALCHE S. DE R.L. DE C.V.**
BLVD. AGUA CALIENTE 705-15 COL. REVOLUCION
TIJUANA B.C., MEXICO

FECHA DE OPERACION: 11/07/2011 **HORA: 12:15** **FECHA DE ENVIO: 12/07/2011**
FECHA DE RECEPCION: 11/07/2011 **FECHA DE REPORTE: 12/07/211**
FECHA DE ANALISIS: 12/07/2011

ANALISIS QUIMICO ENOLOGICO

VINO	COSECHA	SO_2L mg/L	SO_2T mg/L	$AVSO_2$	AT	pH	ALC.VOL%
Balche dos	2006	37.0	140	0.96	4.4	3.6	13.5
Balche tres	2006	38.0	132	0.96	4.2	3.4	13.6
Balche seis	2006	36.0	118	0.95	4.1	3.2	13.5
Balche siete	2006	38.0	120	0.92	4.6	3.3	13.8
Reserva especial	2006	37.5	98	0.92	5.4	3.8	12.0
Balche cero	2006	37.0	120	0.95	4.9	3.6	13.8
Balche uno	2007	37.5	138	0.94	4.6	3.4	13.8
Grenache cabernet	2008	36.0	102	0.95	5.2	3.3	13.5
Zinfandel	2008	37.0	112	0.89	5.6	3.6	13.5
Temp. cabernet	2008	36.0	105	0.88	5.6	3.3	13.5
Balche 2012	2008	38.0	133	0.85	5.2	3.6	13.8
Double blanc	2009	35.0	70	0.75	5.4	3.97	13.5
Mezcla de tintos	2009	38.0	90	0.90	5.0	3.3	13.5

Q.F.B.EULALIA MONDRAGON SILVA
RESPONSABLE DE LABORATORIO

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TIJUANA B.C., MEXICO

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Q.F.B.EULALIA MONDRAGON SILVA
RESPONSABLE DE LABORATORIO

Certification of Natural Wine Imported into the United States

1. Producer name and address: **Hasta que se Agoten S.A de C.V**
Av. Presidente Masaryk #29 E3, Chapultepec Morales
Distrito Federal, 11570 México

2. Description of wine: **KU / Red Wine**
Vintage 2009, Baja California, Mexico

3. Check applicable box:

a. ☐ Producing country certification and laboratory analysis results completed below.
b. ☐ Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.

Name and address of certifying entity: **Baja Wines, LLC**
402 West Broadway Suite 400, San Diego, CA 92101

Authorized signature:

Name (print or type): **Roberto Tame**

Date (DD/MM/YY): **06/14/2011**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **14.0%**

Total sulphur dioxide (ppm): **86**

Volatile acidity (grams per 100 mL): **0.080**

Signature:

Name (print or type): **Diana C. Nava**

Date (DD/MM/YY): **05/13/11**

Name and address of laboratory: **VinoLab Laboratorio de Análisis Industriales,**
Calle Independencia s/n L-105 M-22
Santo Tomas, Baja California, Mexico 22795

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):